



Received date: 12/14/2007

10578215 - GAU: 1794

Express Mail No.: EV 871034070 US

Date of Deposit: December 14, 2007

Page 1 of 2

Attorney Docket No.: 28616-003 NATL

Please type a plus sign (+) in this box



PTO/SB (12-97)

Approved for use through 9/30/00. OMB 0651-0031

Patent and Trademark Office: U.S. DEPARTMENT OF COMMERCE

Under the Paperwork Reduction Act of 1995, no persons are required to respond to a collection of information unless it displays a valid OMB control number.

Modified Form 1449/PTO INFORMATION DISCLOSURE STATEMENT BY APPLICANT (use as many sheets as necessary)				Application Number		10/578,215	
				Filing or 371 (c) Date		June 11, 2007	
				First Named Inventor		Scully	
				Group Art Unit		1761	
				Examiner Name		Not Yet Assigned	
				Attorney Docket Number		28616-003 NATL	
U.S. PATENT DOCUMENTS							
Exam Initials	Cite No.	U.S. Patent Document No.	Issue Date	Name of Patentee(s) or Applicant(s)	Class	Sub Class	Filing Date If Appropriate
U.S. PUBLISHED APPLICATION DOCUMENTS							
Exam Initials	Cite No.	U.S. Published Application No.	Published Date	Name of Patentee(s) or Applicant(s)	Class	Sub Class	Filing Date If Appropriate
	*A4	US 2002/0076347 A1	06/20/02	Maerz	422	1	
FOREIGN PATENT DOCUMENTS							
Exam Initials	Cite No.	Foreign Patent Document Office Number	Name of Patentee(s) or Applicant(s)	Date of Publication	Translation Yes No		
OTHER PRIOR ART - NON PATENT LITERATURE DOCUMENTS							
Exam Initials	Cite No.	Name of Author, Title (when appropriate), Publication, Volume, Page(s), Date, Etc.					
	C13	Carlez et al., "Changes in colour and myoglobin of minced beef meat due to high pressure processing", <i>Lebensmittel-Wissenschaft und Technologie</i> , 28(5):528-538 (1995)					
	C14	Cheftel, J-C, "Hautes Pressions, Inactivation Microbienne et Conservation des Aliments -- High Pressure, Microbial Inactivation and Food Preservation", <i>Comptes Rendus De L'Academie D'Agriculture De France, Academie D'Agriculture de France</i> , 81(1):13-38 (1995)					
	C15	Delfini et al., "Microbiological stabilization of grape musts and wines by hydrostatic pressures", <i>J. Wine Res.</i> , 6(2):143-151 (1995)					
	C16	Shearer et al., "Bacterial spore inhibition and inactivation in foods by pressure, chemical preservatives, and mild heat", <i>J. Food Protection</i> , 63(11):1503-1510 (2000)					

* By the waiver of 37 CFR 1.98(a)(2)(i) a copy of the U.S. Published Application A4 is not submitted.

Examiner Signature	/Preston Smith/	Date Considered	04/16/2009
-------------------------------	-----------------	----------------------------	------------

EXAMINER: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.

ALL REFERENCES CONSIDERED EXCEPT WHERE LINED THROUGH. /P.S./

ACTIVE 4204020v.1